

Established
1973

LINEWAITERS' GAZETTE

100%
SOY BASED
Ink System
Contains no solvents or

Volume NN, Number 4

February 28, 2019

Massive Food Waste and What We Can Do About It

By John B. Thomas

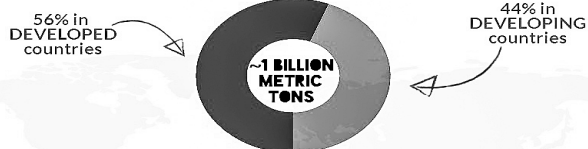
Wasted food is a major topic of national conversation, as cities look to reduce their carbon footprints and consumers look to be more socially and environmentally responsible in the absence of national policy.

As much as 40 percent of the food supply in the U.S. is wasted every year, according to a report by the Natural Resources Defense Council (NRDC). That staggering statistic can be seen another way: approximately one-third of calories produced are never eaten as a result of food loss and waste.

Wasted food typically refers to edible food that is produced and not consumed due to inefficiencies in supply chains or, most commonly, through waste by restaurants, grocers, food service providers and con-

1/4 TO 1/3 OF ALL FOOD PRODUCED FOR HUMAN CONSUMPTION IS LOST OR WASTED

HERE'S THE BREAKDOWN:



THOSE LOST CALORIES COULD FILL HUNGER GAPS IN THE DEVELOPING WORLD



sumers throwing away uneaten or “undesirable” foods (versus food loss on farms due to inefficient production practices).

The impact of food waste in environmental, economic, and social terms is huge. From an economic standpoint, food waste costs the global economy \$940 billion annually. Since most wasted food ends up in landfills, it decomposes there and turns into methane, a greenhouse gas 86 times more potent in its effects on global warming than carbon dioxide, according to the NRDC. In a country where many millions of people go hungry each year, distributing just 30 percent of the food we currently discard would be enough for the total diets of 49 million Americans.

The NRDC study found the problem is most concentrated at the retail (restaurants and caterers) and consumer levels, where food waste is estimated to be 31 percent (133 billion pounds of food worth \$161 billion in 2010). The NRDC reports fruits and vegetables and prepared food leftovers were the two largest categories of wasted food. Coffee, milk, apples, bread, bananas, potatoes, pasta, and chicken were some of the most commonly wasted. The average American wastes 218.9 pounds of food per year.

Changing Behaviors

Many solutions to food waste focus on changing behaviors, with simple interventions like reducing plate size shown to reduce food waste in

CONTINUED ON PAGE 2



PHOTO BY INGSU LIU

Guiding carts through the produce aisles.

Working at Peak Shopping Times

By Meredith Kolodner

Almost every Coop member has felt it at some point—that wave of dread when you scan your schedule and realize the only time you can shop is Sunday afternoon.

There's also probably not a member out there who hasn't arrived at the Coop not realizing it was one of the high-volume shopping times. The rack of shopping carts is completely empty and the check-out line is snaking through the produce section. You wish you were somewhere else—anywhere else.

But imagine being the person stocking the produce shelves

during that time. Shoppers are bumping her stocking carts, stone-faced and determined to plow through the aisles as quickly as possible.

Then there are the people in the basement, responding to the steady stream of random requests. “Do we have any Bell and Evans breaded chicken nuggets—not the tenders or the gluten-free variety?” And of course there are the check-out workers, scanning piles of apples or mushrooms so varied (“um, I’m sorry, what are these?”) that shoppers can’t remember which kind they are. Most of the time, the checkout workers

CONTINUED ON PAGE 3

Next General Meeting on March 26

The General Meeting of the Park Slope Food Coop is held on the last Tuesday of each month. The March General Meeting will be on Tuesday, March 26, at 7:00 p.m. at **St. Francis Xavier School, 763 President St., between Sixth and Seventh Aves.**

For more information about the GM and about Coop governance, please see the center of this issue.



Coop Event Highlights

Fri, Mar 1 • Film Night: *Traces of the Trade: A Story from the Deep North* 7:00 p.m.

Thu, Mar 7 • Food Class: *Breakfast Bakes: A Week of Seasonal Breakfasts* 7:30 p.m.

Tue, Mar 12 • Plow-to-Plate Film: *Julia! America's Favorite Chef* 7:00 p.m.

Sat, Mar 16 • Coop Kids Variety Show
Located at Old First Church 5:00 p.m.

Look for additional information about these and other events in this issue.

IN THIS ISSUE

Puzzle, Community Calendar.....	2
Greening Agriculture in the Green New Deal.....	4
Environmental Committee Report.....	5
Welcome.....	7
Mission Statement, Governance Information.....	7
Calendar of Events.....	8
Classifieds.....	10
Safe Food Committee Report.....	11
Letters to the Editor.....	12
Thank You.....	12

Food Waste

CONTINUED FROM PAGE 1

hotel restaurants by 20 percent. Information campaigns can have significant effects on changing consumer behavior, with educational leaflets spurring reductions of food waste up to 48 percent in some cases (via increased composting).

Several large initiatives to reduce food waste have taken off in the last five years, with significant media coverage of the problem (including a film, “Wasted! The Story of Food Waste”), corporate commitments to action, and the United Nations’ Sustainable Development Goals setting an ambitious goal to halve food loss and waste by 2030. National governments have followed suit, with the U.S. Department of Agriculture and EPA announcing a domestic goal to reduce food loss and waste by half by 2030. The Consumer Goods Forum—a global industry network of CEOs and senior management at major retailers, manufacturers, and food service providers—also set a goal to halve food waste within the

reduce food loss and waste in the U.S. and internationally.

A non-profit group called ReFED is leading the food waste charge, with a mission to use data to help leaders in businesses, non-profits, foundations, and governments solve the national food waste problem. In their “Roadmap to Reduce U.S. Food Waste” they identified 27 opportunities they say could cut food waste 20 percent nationwide, ranging from consumer education campaigns and standardized date labeling to a range of ways to facilitate food donations, centralized composting, better management of the cold chain, and improved waste data and analytics, among others. In addition to reducing waste, the solutions can provide financial benefits, reduce greenhouse gas emissions, save water, create jobs, and recover meals.



Food waste.



The Coop Takes the Initiative

So what is the Coop doing about food waste? Fortunately, the Coop is already implementing two important policies to reduce its waste. The first will not be a surprise to anyone who has ever worked an early morning receiving shift. Produce that has spoiled is composted, significantly reducing the amount of food the Coop itself sends to landfills. The second solution deals with food that might be bruised, ugly, or otherwise undesirable to the average Coop consumer. Every morning the receiving team sorts and boxes this produce, which is then collected by the Soup Kitchen squad and taken to a soup kitchen a few blocks away.



Coop members interested in doing more to reduce their own food waste can do a few things:

Compost: New York City is making it easier to compost at home (by freezing food scraps and waste), via centralized collection points at farmers markets and through the Zero Waste Initiative that has expanded city-wide composting for 3.5 million residents.

Plan: For Coop members on the go, this is the hardest part. Poor planning and inability to consume food in a timely manner are two of the major challenges to reducing food waste. Making more frequent shopping trips, or buying only what you need (especially for commonly wasted foods like milk, chicken, and bananas) can help reduce waste.

Learn more: Surveys show consumers generally don’t understand the problem of food waste, and don’t recognize their own role in contributing to the problem or the solution. If you think this doesn’t apply to you, then it’s probably you! There are several resources for further reading listed at the end of this article. ■

Sources

Berkenkamp, JoAnne et al. *Food Matters: What Food We Waste and How We Can Expand the Amount of Food We Rescue*. Natural Resources Defense Council. Issue Brief. October, 2017.

Linder, Noah et al. “Using Behavioral Insights to Promote Food Waste Recycling in Urban Households—Evidence from a Longitudinal Field Experiment.” *Frontiers in Psychology*. March, 2018.

Russell, Sally. “Bringing Habits and Emotions into Food Waste Behavior.” *Resources, Conservation, & Recycling*. 2017.

“Smaller Plate, Less Waste.” Behavioral Evidence Hub. 2013. USDA Economic Research Service.

“A Roadmap to Reduce U.S. Food Waste by 20%.” ReFED.

PLASTIC PACKAGING RECYCLING

Wednesday, March 14, 3:45-6 p.m.

Saturday, March 23, 1:45-4 p.m.

For Coop members only

Please be prepared to show your Coop membership card.

Plastic bags/wrap/packaging from most products sold at the Coop—food and non-food.

Thin plastic film wrap—from notecards, tea boxes, pre-packaged cheese, household items, pet food, juice packs, etc.

Plastic roll bags distributed by the Coop—please use roll bags only as necessary, reduce usage whenever possible, and re-use any bags you do take before recycling.

Plastic food storage zip lock bags (any size), plastic cling wrap, and small bulk bags.

NO food residue, rinse as needed. Only soft plastic from Coop purchases.

For all community members:

Pre-sort and separate according to the categories below.



- Toothbrushes and toothpaste tubes
- Energy bar wrappers and granola bar wrappers
- Brita water filters and related items (other brands also accepted)
- Cereal and cracker bags/box liners



Donations in any amount are welcomed to help offset the cost to the Coop of this collection.

Interested in joining the squads that run the Wednesday/Saturday collection? Contact Cynthia Pennycooke in the Membership Office.

For more information about Terracycle, visit terracycle.com

Questions about items we accept should be e-mailed to ecokvetch@yahoo.com

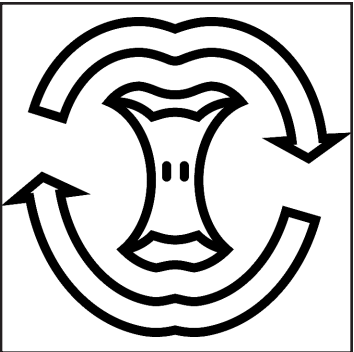


Sudoku

Sudoku is a puzzle. You are presented with a 9x9 grid of squares, and that grid is divided into 3x3 zones. You solve the puzzle by filling the empty squares with single-digit numbers so that every zone, column and row uses each of the numbers from 1 to 9.

				3				4
9						7		
	1		9					
					2			9
		2	6	9	8			
7		1			4	2		
	4						1	
	7	6	4				5	8
			8		3		7	

Puzzle author: Abdul Powell. For answers, see page 10.



Peak Shopping

CONTINUED FROM PAGE 1

aren't even done with one shopper's pile when the next member starts to unload.

Why in the World?

Why in the world do these members choose these shifts? Is it due to necessity, or do they have a masochistic streak? We thought it might be interesting to find the answers to these questions and ask them for tips on how to make the whole wretched experience go more smoothly.

Adam Fachler works in receiving on Sunday afternoons. "It can be hectic, but it's a busy market," said Fachler, who was guiding a cart through the produce aisle on a Sunday afternoon in February. "It is what it is."

His suggestions to shoppers? "Don't wear ear pods," he said. "You're in a place with a lot of people; just don't tune out."

The bulk aisle can be one of the toughest to slide through, as shoppers stop to load up on rice, beans and other staples. Jesse Ash, who works receiving and stocking in the bulk aisle on Sunday afternoons, says he's never witnessed anyone being actively rude. Still, he says it goes better for everyone when shoppers try to stay respectful.

"We're all New Yorkers; there's often a me-first mentality," said Ash. "I've never witnessed any ill will, but sometimes people forget to use their words."

He also asks that shoppers not leave their carts in the aisle, since it causes back-ups in the narrow space.

"It's Not Too Boring"

Amy Lynn Stewart was working her regular Sunday afternoon checkout shift as the Coop buzzed with activity and the express line wound through two aisles and ended in Aisle 5. She says she actually prefers working when it's busy.

"It's not too early, and it's not too boring," Stewart said. "At least I'm not painfully aware that I'm just sitting here the whole time."

But when her shift is over, she doesn't do her shopping. "I just have to get out of here," she said with a laugh.

Magda Pezacka has been working the same Sunday afternoon checkout shift for seven years, and she also likes the busyness. The main reason she stays on the shift, she says, are the people she works with, who she really likes.

"Sometimes people get frustrated, because they've been on line for so long," she said. "Just

try to trust that we're trying to go as quickly as we can."

One member who works the maintenance shift on Sundays from 7 a.m. to 9 a.m., which primarily involves cleaning, has some tips for members who have to use the bathroom during that time. "When you're cleaning the shopping floor bathrooms, it's particularly frustrating to have people try to use the bathroom while you're cleaning it." He suggests members use one of the three bathrooms on the second floor, which he promises will allow him to finish up more quickly.



Anything You Can Do to Avoid the Flood of Humanity?

Work and family schedules are what they are. But in case of a miracle train that isn't delayed or traffic that isn't horrific, and you get extra time added back to your life, there are data on the least crowded times to shop.

Not surprisingly, shift changes are the worst: on most days, shopping, food processing and receiving begin and end at the same times, at 10:30 a.m., 1:00 p.m., 3:30 p.m., and 8:30 p.m. The changeover of workers slows down the work process momentarily, as new members settle in their shifts. Often, those ending their shifts try to save an extra trip to the Coop and do their own shopping at the same time, said General Coordinator Jess Robinson.

Sunday is usually the busiest day, as it was the week of January 27, when there was about \$13,800 in sales per hour, and Saturday wasn't far behind. Monday and Friday were next, each with roughly \$11,500 per hour. Wednesday and Thursday usually round out the bottom and that week they had about \$9,500 each per hour.

Shopping patterns vary significantly by season, with much more shopping in the winter, fall and spring (going from high to low) and less in the summer. Robinson said the busiest Sunday in the most recent 53 weeks was December 2 (the Sunday of the long Thanksgiving weekend; \$223,918 in sales). The Sunday with the lowest total sales was September 2, which was

the Sunday of the Labor Day weekend. Labor Day sales were \$175,616, which was the fourth highest Monday sale total in the last year. Labor Day very clearly marks the end of the "slower" summer shopping season, Robinson said.

In general, the major holidays are busy, as are Monday holidays. The three or four days leading up to Thanksgiving and Christmas are very busy and then things become quiet for the two or three days following. New Year's Eve is a very busy shopping day, as is January 2. Several other holidays are busy,

especially the ones that fall on a Monday like Memorial Day and Labor Day. Sometimes the bump comes after the holiday, such as the end of any week where New York City public schools are on break. And some non-holiday events have historically impacted shopping: for example, the Brooklyn half-mar-



PHOTO BY INGSU LIU

Checkout stations during a recent Monday holiday.

athon and the NYC Marathon both result in slightly lighter shopping on the day of the event, Robinson said.

Fly-by Possible?

Pro tip: The Coop is pleasantly sparsely populated when it opens at 6 a.m. on Saturdays and Sundays, which may sound like a worse fate than shopping with the hordes on the weekend. But, if you are among the lucky parents whose little darlings awaken regularly in the dark wee hours of the morning, the Coop isn't a bad option. (Full disclosure: this advice comes from personal experience.) It's very easy to get large shops done quickly and with little stress during the early morning hours, even with a toddler. You don't have to be as concerned about her wreaking havoc on other shoppers,

blocking aisles as she bends over to study a piece of trash on the floor, or running out of view. And you're less likely to have to resort to belting her into the cart as she wails in protest. I always found that the people working their shifts at that hour were relaxed and happy to make friends with—and funny faces at—my daughter, which made the experience more like an outing than a chore.

Use Your Words

But if you have no choice except to shop during the most peak of peak hours, just remember that the person working their shift and blocking your access to the Lacinato kale has probably been bumped against, and possibly grimaced at, by a dozen people before you, so take a deep breath and try to remember to use your words. ■

Board of Directors Election

The General Meeting & The Board of Directors

From our inception in 1973 to the present, the monthly General Meeting has been the decision-making body of the Coop. Since the Coop incorporated in 1977, we have been legally required to have a Board of Directors.

The Bylaws of the Park Slope Food Coop state: "The portion of the Board of Directors meeting that is devoted to receiving the advice of the members shall be known as the General Meeting. The members who gather to give advice to the directors may choose to vote in order to express their support or opposition for any of the issues that have come before the meeting."

Duties of the Directors

The Board of Directors is comprised of five elected Coop members and the senior General Coordinator present. Members serve three-year terms. Members of the Board are expected to attend GMs monthly. They receive Coop work credit for their attendance.

The Board of Directors conducts votes at the end of every GM whether to accept the advice of the members that night. Members of the Board are required to act legally and responsibly.

Opening

There are two openings on the Board, each for a three-year term.

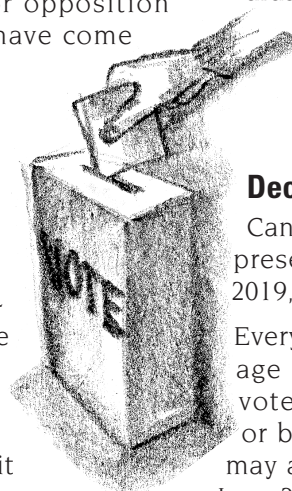
Candidate Deadline

If you wish to place your name into nomination, you must declare your candidacy by submitting a statement of up to 750 words to: gazettesubmissions@psfc.coop. Candidates may also opt to include a small photo for publication in the *Linewaiters' Gazette* and the member proxy mailing. **Deadline for candidacy submission is Friday, March 1, 2019.**

Deciding and Voting

Candidates will have the opportunity to present their platform at the March 26, 2019, General Meeting.

Every member will receive a proxy package in the mail in May. Members may vote by returning their ballot by mail or by bringing it to the Coop. Members may also vote at the Annual Meeting on June 25, 2019.



Greening Agriculture in the Green New Deal

By Alison Rose Levy

To say that it's been a challenge for many Americans and for the U.S. government to acknowledge—and address the challenge of—climate change is a vast understatement. But that is changing. The recently introduced congressional resolution for a Green New Deal has strong support from registered voters in both major parties.

Given the central role of ecology and agriculture in our primary offering—food—the Coop has a long history of weighing in on attempts to limit or forestall the fossil fuel use that drives climate change.

According to General Coordinator Joe Holtz, the Coop has on numerous occasions supported action on environmental or agricultural policies as well as food justice issues, from backing the United Farm Workers in the 1970s to involvement in the 2017 climate march.

In the recent past, the Coop was actively engaged in efforts to ban fracking in New York and to address climate change. The Coop wrote letters on the impact of fracking on New York agriculture and offered direct financial support to key groups, as well as provided occasional work slot credit for Coop members offering services to environmental initiatives.

The Climate Emergency Emerges

Last fall, the United Nations Intergovernmental Panel on Climate Change (IPCC) sounded the alarm, reporting that not only was climate change already happening but the outlook was more grave than ever. It warned that people have until 2030 to intervene in the ever more deadly process of climate change and predicted that “every fraction of additional warming would worsen the impact.”

The scientific evidence, along with more extreme fires and drought occurring in vari-

ous climate zones, have made it more obvious to more people that the Earth is heading into a climate crisis—and that something must be done.

The Sunrise Movement

Into the breach between admitting it's a concern and actually addressing it as an emergency strode a group of millennial activists, known as the Sunrise Movement.

When they famously entered House Speaker Nancy Pelosi's office last fall to request a Green New Deal they were joined by then-Congresswoman-elect Alexandria Ocasio-Cortez, whose 14th district is in the Bronx and parts of Queens. AOC, as the freshman Congresswoman is known, has become a champion of the Green New Deal, along with veteran Democratic Senator Ed Markey of Massachusetts. Together they released a resolution on February 7th in support of a series of major infrastructural shifts to address (among other things) the causes of climate change, environmental injustice, and an agricultural system that degrades soil, land, food and health.

A few of its goals are to create millions of good, high-wage jobs and to achieve zero-net carbon admissions through a shift to renewable energy.

The resolution is diverse in its range of proposed goals but sufficiently concise for interested Coop members to familiarize themselves with it through a quick read (see the second link below).

At this stage, it's not a fully realized plan with defined legislation but a proposal for a House committee to develop—with the intention that legislation be completed and ready to enact in the next presidential administration.

Food in the Green New Deal

The resolution calls for “eliminating greenhouse gas emissions from the manufacturing, agricultural and other industries, including by investing in local-scale agriculture in communities across the country.” It also calls for funding “massive investment in the drawdown of greenhouse gases.”

What does this mean for food agriculture? Ronnie Cummins of the Organic Consumers Association and pioneering organic farmer Will Allen explain that the carbon storage capacity of soil is three times greater than the amount of carbon already released into the atmosphere by the fossil fuel, industrial agriculture and other industries. Yet currently, soil's storage capacity is under-utilized.

According to Dr. James Hansen, the world's leading expert on climate change, 50 parts per million of carbon as well as excess methane and nitrous oxide “could be sucked down and stored in the soil over the next 50 years” using organic and sustainable, i.e. regenerative land management practices.

Paul Hawken and other environmentalists have characterized this process as “drawdown.” Regenerative agriculture, which prior issues of the *Linewaiters' Gazette* have covered, comprises evolving farming practices that can accomplish drawdown in order to mitigate prior carbon release. These same practices restore damaged land, reverse desertification, and produce organic food.

The bottom line is that industrial agriculture, with its greater use of fertilizers, pesticides, herbicides, hormones, and antibiotics, not only harms the health of people (who absorb these chemicals when consuming many of its products), but also damages the soil, Earth, water supply, and livestock animals. Up to 45 percent of global methane emissions comes from the industrial agricultural sector. The USDA has normalized, subsidized and helped finance the poor and abusive land and livestock management practices conventional farmers are driven to use in order to survive economically in a system that advantages mass monocrop growers over smaller, local farmers practicing healthy, diversified farming.

Rafter Ferguson, a scientist with the Union of Concerned Scientists, explains the ecological process created by the concentration on industrial agriculture.

“Diverse mosaics of annual and perennial crops and wild plants have been replaced with large uniform blocks of homogeneous annual crops, the soil pummeled through the growing season with heavy plowing, fertilizers, and pesticides, then left bare and exposed to the elements through the cold season. As wild landscapes and biologically diverse agriculture disappear, so do the critical environmental services on which agriculture and all of us depend: water filtration, wildlife habitat, flood mitigation, and carbon sequestration, among others.”

Fortunately, both the environment and its services can be restored. Instead of the slow and stately approach (currently in use) of passing

the word farmer-to-farmer on how to transition to regenerative practices, the Green New Deal can help land managers and growers transition more acreage away from depleting industrial practices, thereby lowering actual agricultural emissions, and making carbon drawdown scalable, which, presently, it is not.

Recently, in *The New York Times*, author Jedediah Britton-Purdy wrote: “In the 21st century, environmental policy is economic policy. Keeping the two separate isn't a feat of intellectual discipline. It's an anachronism.”

Where Things Stand

Along with the 95 and counting members of Congress who have co-sponsored (or pledged their support) for the Green New Deal, the Sunrise Movement and its environmental, food and justice organizational allies have identified this as a bona fide planetary emergency. As such, governmental policy makers and industries that have contributed to (or ignored) the mounting problem can no longer delay (or backslide) on a concerted national response. The Sunrise leaders ask that all concerned Americans reach out to their senators to thank them for co-sponsoring the resolution – or to urge them to do so. In New York State, for example, Senator Kirsten Gillibrand is a sponsor, but Senator Charles Schumer is not. A vote in the Senate is expected, and may have occurred by the time this article is published. Please check with the Sunrise Movement to participate and check current status. ■

Sources:

<http://climatecommunication.yale.edu/publications/the-green-new-deal-has-strong-bipartisan-support/>

<https://ocasio-cortez.house.gov/sites/ocasio-cortez.house.gov/files/Resolution%20on%20a%20Green%20New%20Deal.pdf>

<https://regenerationinternational.org/2019/01/14/a-call-for-the-food-movement-to-get-behind-the-green-new-deal/>

<https://www.organicconsumers.org/essays/climate-catastrophe-surviving-21st-century-ronnie-cummins-and-will-allen>

<https://www.iarc.fr/wp-content/uploads/2018/07/MonographVolume112-1.pdf>

<https://blog.ucsusa.org/rafter-ferguson/why-we-cant-separate-justice-and-sustainability-in-the-food-system>

<https://www.nytimes.com/2019/02/14/opinion/green-new-deal-ocasio-cortez.html>

<https://www.sunrisemovement.org>



ILLUSTRATION BY PAUL BUCKLEY

COMMUNITY CALENDAR

Community calendar listings are free. Please submit your event listing in 50 words or less to GazetteSubmissions@psfc.coop. Submission deadlines are the same as for classified ads. Please refer to the Coop Calendar in the center of this issue.

FRI, MAR 1

7:30 p.m. Happy Traum, Byron Isaacs & Kenny Kosek sing and play American folk/roots/blues on guitar, banjo, bass and fiddle. Happy has been

performing, teaching and publishing since the Greenwich Village folk scene of the 1950s. St. John's Lutheran Church, 81 Christopher St., NY. \$25 general public, \$20 members, \$15 student/child.

SAT, MAR 2

8 p.m. Beth DeSombre; Bev Grant. Peoples' Voice Cafe, 40 E. 35th St., NY. Sug. contribution \$20/12 for subscribers, youth, students.

ENVIRONMENTAL COMMITTEE REPORT

The Right Way to Recycle E-Waste

By Lev Chesnov,
Environmental Committee

Some of the products sold by the PSFC end up as electronic waste, such as thermometers, small lights for bikes, old inefficient incandescent bulbs, and alkaline and rechargeable batteries. Some environmentally-conscious PSFC members take these items to local e-waste drop-off locations. These locations, found via a quick internet search, allow for the products to be recycled properly. Many people, however, do not know two very important things: 1) How bad e-waste is for the environment, and 2) Where to find e-waste recycle drop-off locations. What is interesting is that NYS Rechargeable Battery Recycling Act requires retailers that sell batteries to accept them back as recycling—but this act seems to not be enforced.

Most e-waste drop off locations are hard to access, causing people to just throw rechargeable batteries and compact fluorescent lamps (CFLs) in the trash, which is legal, according to the NYC Sanitation Department rules. Taking this e-waste to the proper facilities, however, is highly recommended. Improperly disposed of e-waste will decompose and



**Executive Director of the Gowanus E-Waste Warehouse
Christine Datz-Romero.**

leak into the soil and ground water, introducing poisonous heavy metals such as mercury, lead, and cadmium into the environment.

Another good reason to recycle e-waste is to harvest their precious metals, like gold and platinum. This can reduce the need for mining, often done under poor work condition and with child labor.

We at the PSFC can work together to limit the damage inflicted on our environment by e-waste. Check out the Gowanus E-Waste Warehouse located at 469 President Street. This warehouse is the largest e-waste municipal spot in NY State. It is part of the Lower East Side Ecology Center, a community-based

environmental organization operating since 1987.

On my first visit, I recycled my old iPhone. On the second visit, I was given a warehouse tour by co-founder and Executive Director Christine Datz-Romero. Christine has a long history of environmental activism, pioneering composting and e-waste programs. The warehouse has space to resell some old electronics at the ReUse Store, a favorite of vintage lovers. If you are lucky, maybe you could find a late 1990s vintage Apple desktop, like the legendary IMAC G3. If what you're looking for isn't being sold, chances are you can rent it. The warehouse has a prop library where the products are rented for shows and movies, like old record players and tube TV sets, the likes of which broadcasted the "Adam-12" series in color.

Some of the e-waste is transformed into artworks, and ends up in art galleries. Every year the Gowanus E-waste Center provides an Artist-in-Residence program to support local artists. They give them studio space in the warehouse and supply free access to the e-waste materials.

I met the artist Andrew Jan Hauner, the current art resident at the Gowanus E-waste warehouse. He loves to create art objects from camera lenses and TV screens. It's the best end-use for this waste, rather than continuing to spoil the soil in landfills. Andrew is also a child educator for a crafts program in the KoKo NYC studio in the Open Source Gallery in South Slope.

E-waste is just as bad in the commercial sector. In most cases, superintendents and facility workers will put CFL tubes into black garbage bags and dump them into trash—

it's legal. Commercial property landlords can pay private contractors to recycle e-waste, but some landlords are reluctant to pay, and it's easier to tell supers to sneak the e-waste out into garbage bags.

I walked around Park Slope for a couple of days and took dozens of pictures of the dumped CFL tubes in garbage cans. These CFL tubes will likely break down and become hazardous mercury released into our air.

The NYC Department of Sanitation has certain instructions and suggestions about proper discharging and recycling of e-waste as well as recommended drop-off spots, but few folks follow that. You can drop off fluorescent tubes & CFLs, devices containing mercury, at Home Depot, Ikea and Lowe's. If you live in a building of up to 10 units in Brooklyn, Staten Island or western Queens, you can request the Sanitation Department's electronic curbside pick-up. A suggestion for PSFC members: if you don't want to wait

for DSNY e-waste events or make a special trip to drop-off sites, maybe we can install a few containers, one for the alkaline/rechargeable batteries and another for the small GFL lamps. When it fills up, our Environmental Committee members, (me, for example) can bring it down to the Gowanus E-waste warehouse.

Next time there is good weather and you are going with your kids to buy Brooklyn-made ice cream at the Ample Hills creamery, please, take with you a couple of used batteries, CFL lamp or an old iPhone to drop off at the Gowanus E-waste Warehouse on your way. Make a contribution to clean, organic, healthy, non-mercury-containing milk-made ice-cream! ■

Links:

Information about a Sanitation Department drop-off spots:
<https://www1.nyc.gov/assets/dsny/site/services/electronics/electronics-drop-off-locations>

Gowanus E-waste warehouse:
<https://www.leseecologycenter.org/>



CFL tubes in a garbage basket.



Rechargeable and alkaline batteries at PSFC.



E-waste somewhere in Park Slope.

STATEMENT ON THE COOPERATIVE IDENTITY

DEFINITION

A cooperative is an autonomous association of persons united voluntarily to meet their common economic, social, and cultural needs and aspirations through a jointly owned and democratically controlled enterprise.

VALUES

Cooperatives are based on the values of self-help, self-responsibility, democracy, equality, equity and solidarity. In the tradition of their founders, co-operative members believe in the ethical values of honesty, openness, social responsibility and caring for others.

PRINCIPLES

The cooperative principles are guidelines by which cooperatives put their values into practice. The International Cooperative Alliance adopted the revised Statement on the Cooperative Identity in 1995.

They are as follows:

1. Voluntary and Open Membership
2. Democratic Member Control
3. Member Economic Participation
4. Autonomy and Independence
5. Education, Training and Information
6. Cooperation Among Cooperatives
7. Concern for Community

REFERENCE: ICA.COOP

LINEWAITERS' GAZETTE

The *Linewaiters' Gazette* is published biweekly by the Park Slope Food Coop, Inc., 782 Union Street, Brooklyn, New York 11215, 718-622-0560. Opinions expressed here may be solely the views of the writer. The *Gazette* will not knowingly publish articles that are racist, sexist or otherwise discriminatory.

The *Gazette* welcomes Coop-related articles and letters from members.

SUBMISSION GUIDELINES

The *Gazette* will not knowingly publish letters, articles or reports that are hateful, racist, sexist, otherwise discriminatory, inflammatory or needlessly provocative.

The *Gazette* welcomes Coop-related articles, letters and committee reports from members that follow the published guidelines and policies. The following is a summary—please see the detailed guidelines for each type of submission on the Coop website: www.foodcoop.com.

All submissions must include author's name, phone number and e-mail address, conform to the following guidelines and to the Fairness, Anonymity and Respect policies. Editors will reject letters, articles and reports that do not follow the guidelines or policies. Submission deadlines appear each edition in the Coop Calendar section.

For topics that generate a large number of submissions (letters or Member Articles) serially and continuously over an extended period of time, the *Gazette* will not necessarily publish all submissions, but the editors will use their editorial discretion to select a small number of submissions (whether letters or Member Articles) from each side as representative of that viewpoint of the issue. The selected submissions will also adhere to the current guidelines of civil discourse and should serve to advance the discussion in new ways.

You may submit via e-mail to GazetteSubmissions@psfc.coop.

Letters: Maximum 500 words.

Voluntary Articles: Maximum 750 words. A Voluntary Article is held to a higher standard than a letter and must meet at least the following criteria: A Voluntary Article must analyze the topic it is discussing; it must present accurate, verifiable corroboration for factual assertions; it can criticize but not attack Coop practices and personnel; if critical it must present positive solutions; it cannot be solely or mainly opinion. It must strive to make a positive contribution to the understanding of the reader on a topic. If a submitted Voluntary Article is substantially opinion, it must be re-submitted, under 500 words, as a Letter to the Editor, possibly to a future issue. Editors will reject articles that are essentially just advertisements for member businesses, those of family and friends of members, solely expressions of opinion or that do not follow the guidelines and policies.

Committee Reports: Maximum 1,000 words. Reports must follow the published guidelines and policies.

LETTERS, ARTICLES AND REPORTS SUBMISSION POLICIES

Letters must be the opinion of the letter-writer and can contain no more than 25% non-original writing.

All submissions must be written by the writer. Letters or articles that are form letters, chain letters, template letters or letters prepared by someone other than the submitting member will be rejected.

Letters, articles and reports must adhere to the Fairness, Anonymity and Respect policies. They cannot be hateful, needlessly inflammatory, discriminatory libelous, personal attacks or make unsubstantiated claims or accusations or be contrary to the values of the Coop as expressed in our mission statement.

All submissions must be legible, intelligible, civil, well and concisely written with accurate, attributed, easily verifiable statements of facts separated from opinions.

Letter and article writers are limited to one letter or article per issue.

Letter and article writers cannot write gratuitous serial submissions. Editors may reject submissions to consecutive editions of the *Gazette* on the same topic by the same writer.

Editor-Writer Guidelines: All submissions will be reviewed and, if necessary, edited or rejected by the editor. Writers are responsible for the factual content of their stories. Editors must make a reasonable effort to contact and communicate with writers regarding any questions or proposed editorial changes. Writers must be available to editors to confer about their submissions. If a writer does not respond to requests for editorial changes, the editor may make the changes without conferring with the writer, or reject the submission. If agreement between the writer and the editor about changes does not occur after a first revision, the editor may reject the submission, and the writer may revise and resubmit for a future issue.

FAIRNESS, ANONYMITY AND RESPECT POLICIES

In order to provide fair, comprehensive, factual coverage:

Fairness

1. The *Gazette* will not publish hearsay—that is, allegations not based on the author's first-hand observation.

2. Nor will we publish accusations that are unnecessary, not specific or are not substantiated by factual assertions. The *Gazette* will not publish gratuitous personalization. That is, no unnecessary naming of Coop members in polemical letters and articles. Writers must address ideas not persons.

3. Submissions that make substantive accusations against specific individuals, necessary to make the point of the submission and within the Fairness, Anonymity and Respect policies will be given to those persons to enable them to write a response, and both submissions and response will be published simultaneously. This means that the original submission may not appear until the issue after the one for which it was submitted.

Anonymity

Unattributed letters will not be published unless the *Gazette* knows the identity of the writer, and therefore must be signed when submitted (giving phone number). Such letters will be published only where a reason is given to the editor as to why public identification of the writer would impose an unfair burden of embarrassment or difficulty. Such letters must relate to Coop issues and avoid any non-constructive, non-cooperative language.

Respect

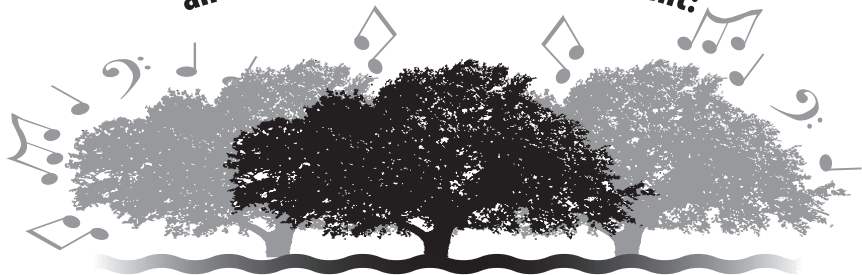
Submissions to the *Gazette* must not be hateful, racist, sexist, otherwise discriminatory, inflammatory or needlessly provocative. They may not be personally derogatory or insulting, even when strongly criticizing an individual member's actions.

The *Gazette* is a collaboration among Coop members. When submitting, please consider the impact of your words on the writers, editors and production staff who use our limited workslot time to try to produce an informative and cooperative publication that reflects the values of our Coop community.

Printed by: Tri-Star Offset, Maspeth, NY.

Friday, March 15, 8:00 p.m.

The Brooklyn Society for Ethical Culture
and the Park Slope Food Coop present:



PROSPECT CONCERTS

Yiddish songs for the Ides of March



Josh Waletzky (founding member of the early klezmer revival band Kapelye) is the world's leading contemporary Yiddish songwriter. Performing a concert of original and traditional songs of assassination, revenge, revelry, prophesy, and betrayal, Waletzky is joined by an ensemble of internationally renowned recording and performing musicians. English translations will be provided.

Josh Waletzky - vocals
Yoshie Fruchter - guitar, bass, oud
Jenny Levison - vocals
Ilya Shneyveys - accordion
Eléonore Weill - vocals, flutes

Kathleen Payne with Lily White

The Brooklyn-born singer-songwriter **Kathleen Payne's** performances reflect her wide-ranging musical experience and interests, from R & B and gospel to pop and musical theater. Kathleen is joined by **Lily White**, an accomplished pianist and saxophone player. After extensive touring with premier jazz ensembles, Lily has devoted her energy to writing and performing, most recently setting to music poems by immigrant women living in Brooklyn.



www.facebook.com/ProspectConcerts

**53 Prospect Park West [at 2nd Street] • \$10 • 8pm [doors open at 7:45]
Performers are Park Slope Food Coop members and receive Coop workslot credit.
Booking: Bev Grant, 718-788-3741**

RETURN POLICY



The Coop strives to keep prices low for our membership. Minimizing the amount of returned merchandise is one way we do this. If you need to make a return, please go to the 2nd Floor Service Desk.

REQUIRED FOR ANY RETURN

1. The Paid-In-Full receipt **MUST** be presented.
2. Returns must be handled within 30 days of purchase.

CAN I EXCHANGE MY ITEM?

No, we do not "exchange" items. You must return the merchandise and re-purchase what you need.

CAN I RETURN MY ITEM?

Produce* Bulk* (incl. Coop-bagged bulk)
Cheese* Seasonal Holiday Items
Books Special Orders
Calendars Refrigerated Supplements
Juicers & Oils
Sushi *A buyer is available during the week-days to discuss your concerns.

**NEVER
RETURNABLE**

Refrigerated Goods (not listed above)
Frozen Goods
Meat & Fish
Bread

**RETURNABLE
ONLY IF SPOILED
BEFORE
EXPIRATION DATE**
Packaging/label
must be present-
ed for refund.

Items not listed above that are unopened
and unused in re-sellable condition

RETURNABLE

The Coop reserves the right to refuse returns on a case-by-case basis. If you have questions, please contact a staff member in the Membership Office.

This Issue Prepared By:

Coordinating Editors: Alison Rose Levy

Joan Minieri

Editor (development): Dan Jacobson

Reporters: Meredith Kolodner

Alison Rose Levy

John Thomas

Art Director (development): Michelle Ishay

Illustrators: Paul Buckley

Michelle Ishay

Photographers: Joshua Kristal

Ingsu Liu

Thumbnails: Diana Quick

Photoshop: Fanny Gotschall

Preproduction: Claudia Reis

Art Director (production): Matthew Landfield

Desktop Publishing: Beverly Brooks

Midori Nakamura

Erik Schurink

Editor (production): Michal HersHKovitz

Final Proofreader: Nancy Rosenberg

Puzzle Master: Abdul Powell

Index: Len Neufeld

Advertisement: Eric Bishop

WELCOME!

A warm welcome to these new Coop members who have joined us in the last two weeks. We're glad you've decided to be a part of our community.

Rachel Aguayo	Carly Cody	DiAnna Ganiev	Sujung Kim	Candace Madonna	Emma Orme	Shepard Skiff	Danielle Winter
Tiffany Aliston	Ashni Dave	Ashley Grohoski	Roger Kingsepp	Luke Malone	Hadas Pacholder	Solon Snider	Christina
Oscar Aponte	Zoe Davidson	Brianna Harrison	Laura Kivlen	Gabriella Marraro	Rebecca Paley	Marisa Soghoian	Wisniewski
Matthew Baldiga	Tatiana De	Daniel Hoffman	C J Knowles	Nicholas McKenna	Victoria Pan	Andra Stanley	Peter Wisniewski
Michael	Woewodsky	Joyce Hom	Georgios Kontos	Julie McMahon	Sophia Pedlow	Yurari Sugiura	Cheyenne Wyzard-
Beigelmacher	Nicholas Desloge	Harakas Hristoula	Herve Lafond	Jessica Mercado	Elizabeth Rainey	Sarit Unreich	Jones
Molly Bernard	Daniel DiClerico	Bethany Hyland	Micah Langer	Melvin Mercado	Suniti Ramanujam	Vaidyanathan	Colby Zito
Kristell Bernaud	Huyen Do	Shelly Kalish	Marc Lavallee	Jeremy Meyers	Lilah Raptopoulos	Venugopal	
Ivan Bertona	Marilyn Dominguez	Yaniv Kalish	Simone Lee	Alex Miller	Allison Regan	Maria Josefina Viteri	
Michelle Bosch	Justine El-Khazen	Esther Karp	Erica Lesser	Matthew Milroy	Noah Ross	Jeff Voss	
Angela Boutouzov	Marcellus Forbes	Yeshaya Karp	Jason Levine	Shannon Monson	Gage Salzano	Adela Wagner	
Hayley Brooks	T'ai Ford	Vladimir Katz	Hannah Lieberman	Chris Mul	Maximilian	Christine	
Sikeem Chattman	David Frank	Katrina Kaufman	Tianwei Liu	Isla Murray	Schmoetzer	Wertheimer	
Beni Chhun	Isabel Frye	Corwin Kave	Alexander Mackie	Rachel Navarro	Adelia Shiffraw	Meme Wilson	

COOP CALENDAR

New Member Orientations

Attending an Orientation is the first step toward Coop membership. Pre-registration is required for all of the three weekly New Member Orientations. To pre-register, visit foodcoop.com.
Have questions about Orientation? Please visit www.foodcoop.com and look at the "Join the Coop" page for answers to frequently asked questions.

The Coop on the Internet

www.foodcoop.com

The Coop on Cable TV

Inside the Park Slope Food Coop
The fourth FRIDAY of the month at 11 a.m. and 5 p.m. Channels: 56 (Time-Warner), 69 (CableVision), 84 (RCN), 44 (Verizon), and live streaming on the Web: www.bricartsmedia.org/community-media/bcat-tv-network.

General Meeting Info

TUE, MARCH 5
AGENDA SUBMISSIONS: 7:30 p.m.
Submissions will be considered for the March 26 General Meeting.

TUE, MARCH 26
GENERAL MEETING: 7:00 p.m.

Gazette Deadlines

LETTERS & VOLUNTARY ARTICLES:
Mar 14 issue: 12:00 p.m., Mon, Mar 4
Mar 28 issue: 12:00 p.m., Mon, Mar 18

CLASSIFIED ADS DEADLINE:
Mar 14 issue: 7:00 p.m., Wed, Mar 6
Mar 28 issue: 7:00 p.m., Wed, Mar 20

ALL ABOUT THE GENERAL MEETING

Our Governing Structure

From our inception in 1973 to the present, the open monthly General Meetings have been at the center of the Coop's decision-making process. Since the Coop incorporated in 1977, we have been legally required to have a Board of Directors. The Coop continued the tradition of General Meetings by requiring the Board to have open meetings and to receive the advice of the members at General Meetings. The Board of Directors, which is required to act legally and responsibly, has approved almost every General Meeting decision at the end of every General Meeting. Board members are elected at the Annual Meeting in June. Copies of the Coop's bylaws are available on foodcoop.com and at every General Meeting.

Next Meeting: Tuesday, March 26, 7:00 p.m.

The General Meeting is held on the last Tuesday of each month.

Location

St. Francis Xavier School, 763 President Street, between Sixth and Seventh Aves.

How to Place an Item on the Agenda

If you have something you'd like discussed at a General Meeting, please complete a submission form for the Agenda Committee. Forms are available in the rack near the Coop Community Corner bulletin board and at General Meetings. Instructions and helpful information on how to submit an item appear on the submission form. The Agenda Committee meets on the first Tuesday of each month to plan the agenda for the GM held on the last Tuesday of the month. If you have a question, please call Ann Herpel at the Coop.

Meeting Format

Warm Up (7:00 p.m.) • Submit Open Forum items • Explore meeting literature
Open Forum (7:15 p.m.) Open Forum is a time for members to bring brief items to the General Meeting. If an item is more than brief, it can be submitted to the Agenda Committee as an item for a future GM.
Reports (7:30 p.m.) • Financial Report • Coordinators' Report • Committee Reports
Agenda (8:00 p.m.) The agenda is posted on foodcoop.com and may also appear elsewhere in this issue.
Wrap Up (9:30-9:45) • Meeting evaluation • Board of Directors vote • Announcements, etc.

Attend a GM and Receive Work Credit

Since the Coop's inception in 1973, the General Meeting has been our decision-making body. At the General Meeting (GM) members gather to make decisions and set Coop policy. The General-Meeting-for-workslot-credit program was created to increase participation in the Coop's decision-making process.

Following is an outline of the program.

- Advance Sign-up required:**
To be eligible for workslot credit, you must sign-up at foodcoop.com. A computer dedicated to sign-ups is located in the elevator lobby. You may sign up for the meeting all month long, until 5 p.m. of the day of the meeting.
Some restrictions to this program do apply. Please see below for details.
- Two GM attendance credits per year:**
Each member may take advantage of the GM-for-workslot-credit program two times per calendar year.
- Squads eligible for credit:**
Shopping, Receiving/Stocking, Food Processing, Office, Maintenance, Inventory, Construction, and FTOP committees. (Some Committees are omitted because covering absent members is too difficult.)
- Attend the entire GM:**
In order to earn workslot credit you must be present for the *entire* meeting.
- Signing in at the Meeting:**
After the meeting the Chair will provide the Workslot Credit Attendance Sheet.
- Being Absent from the GM:**
It is possible to cancel without penalty. We do ask that you remove your name if you know cannot attend. Please do not call the Membership Office with GM cancellations.

Park Slope Food Coop Mission Statement

The Park Slope Food Coop is a member-owned and operated food store—an alternative to commercial profit-oriented business. As members, we contribute our labor: working together builds trust through cooperation and teamwork and enables us to keep prices as low as possible within the context of our values and principles. Only members may shop, and we share responsibilities and benefits equally. We strive to be a responsible and ethical employer and neighbor. We are a buying agent for our members and not a selling agent for any industry. We are a part of and support the cooperative movement.

We offer a diversity of products with an emphasis on organic, minimally processed and healthful foods. We seek to avoid products that depend on the exploitation of others. We support non-toxic, sustainable agriculture.

We respect the environment. We strive to reduce the impact of our lifestyles on the world we share with other species and future generations. We prefer to buy from local, earth-friendly producers. We recycle. We try to lead by example, educating ourselves and others about health and nutrition, cooperation and the environment.

We are committed to diversity and equality. We oppose discrimination in any form. We strive to make the Coop welcoming and accessible to all and to respect the opinions, needs and concerns of every member. We seek to maximize participation at every level, from policy making to running the store.

We welcome all who respect these values.

park slope
FOOD COOP

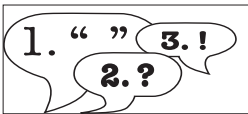
calendar of events

mar 1
fri 7 pm**Film Night: Traces of the Trade: A Story from the Deep North**

In the award-winning 2008 documentary *Traces of the Trade: A Story from the Deep North*, producer/director Katrina Browne tells the story of her forefathers, the largest slave-trading family in U.S. history. The film follows Browne and nine fellow family members on a remarkable journey which brings them face-to-face with the history

and legacy of New England's hidden enterprise. Ten DeWolf descendants (ages 32-71, ranging from sisters to seventh cousins) retrace the steps of the Triangle Trade, visiting the DeWolf hometown of Bristol, Rhode Island, slave forts on the coast of Ghana, and the ruins of a family plantation in Cuba. Back home, the family confronts the thorny topic of what to do now. In the context of growing calls for reparations for slavery, family members struggle with the question of how to think about and contribute to "repair." Meanwhile, Browne and her family come closer to the core: their love/hate relationship with their own Yankee culture and privileges; the healing and transformation needed not only "out there," but inside themselves. Elizabeth Sturges Llerena, a DeWolf family member featured in the film, will join us for discussion afterwards. Longtime PSFC member, Margaret Seiler, and Elizabeth will talk about the anti-racism group they both belong to, Coming to the Table. CTTT was founded by descendants of enslaved people and slave owners. Its mission is to provide leadership, resources, and a supportive environment for all who wish to acknowledge and heal wounds from racism that is rooted in the United States' history of slavery. Elizabeth and Margaret will discuss the work of the local NYC CTTT chapter.

To book a Film Night, contact Gabriel Rhodes, gabrielrhodes@me.com.

mar 5
tue 7:30 pm**Agenda Committee Meeting**

The Committee reviews pending agenda items and creates the agenda for future General Meetings. Drop by and talk with committee members face-to-face between 7:30 and 7:45 p.m. Before submitting an item, read "How to Develop an Agenda Item for the

General Meeting" and fill out the General Meeting Agenda Item Submission Form, both available from the Membership Office or at foodcoop.com.

The March General Meeting will be held on Tuesday, March 26, 7 p.m., at St. Francis Xavier School, 763 President St., between Sixth and Seventh Aves.

mar 6
wed 7 pm**Cheese Class**

Cheese education at the Coop continues with another tasting session led by Coop member and American Cheese Society Certified Cheese Professional, **Elena Santogade**. This month's class will feature a selection of unique cheeses from around the world and fun pairings you can try at home!

mar 7
thu 7:30 pm**Food Class: Breakfast Bakes: Week of Seasonal Breakfasts**

"Breakfast Bakes" (e.g., frittatas or egg casseroles) are quick and easy meals. By varying the ingredients, you can easily accommodate different diets, food preferences, and seasonal availability. This class will teach you the basic ingredients, proportions, and preparation. **Chef Jeff** will present a few specific recipes that can guide your own creative experimentation and culinary self-expression. He learned to cook at his father's Jewish Delicatessen (think Katz's, but in LA) and as manager of a hippie/natural foods restaurant at UC Santa Cruz. He believes in cooking as a creative expression working with local, in-season ingredients. He loves the wide range of healthy foods available

at the Coop, and wants to empower his class in leveraging whatever is fresh and available to create delicious, practical, fun, healthy, and delicious breakfasts for our busy morning lives. *Menu includes: Spring Vegetarian Bake; Hearty Latin Bake; Picky Eater Bake.* This class is vegetarian (though some dishes will include meat), gluten-free, and optionally dairy.

ASL interpreter available upon request, please contact the Membership Office. Materials fee: \$5. RSVPs by February 28 are appreciated, contact parkslopefoodclass@gmail.com. To inquire about leading a Food Class, go to bit.ly/CCCChf1.

mar 12
tue 7 pm**Safe Food Committee Film Night: Julia! America's Favorite Chef**

Julia! America's Favorite Chef is part of a PBS Emmy-winning documentary series. Scooping up a potato pancake, patting chickens, coaxing a reluctant soufflé, or rescuing a curdled sauce, Julia Child was never afraid of making mistakes. Catapulted to fame as the host of

the series *The French Chef*, Julia was an unlikely star. Her early culinary attempts had been near disasters, but once she learned to cook, her passion for cooking and her devotion to teaching, brought her into the hearts of millions and ultimately made her an American icon.

See upcoming events, past reviews and a comprehensive list of films shown at www.plowtoplatefilms.com which can now also be reached via a link on the Park Slope Food Coop's home page at www.foodcoop.com.

mar 15
fri 8 pm**Yiddish Songs for the Ides of March; Kathleen Payne**

Josh Waletzky (founding member of the early klezmer revival band Kapelye) is the world's leading contemporary Yiddish songwriter. Performing a concert of original

and traditional songs of assassination, revenge, revelry, prophesy, and betrayal, Waletzky is joined by an ensemble of internationally renowned recording and performing musicians. English translations will be provided. Josh Waletzky - vocals; **Yoshie Fruchter** - guitar, bass, oud; **Jenny Levison** - vocals; **Ilya Shneyveys** - accordion; **Eléonore Weill** - vocals, flutes. The Brooklyn-born singer-songwriter **Kathleen Payne**'s performances reflect her wide-ranging musical experience and interests, from R & B and gospel to pop and musical theater. Kathleen is joined by **Lily White**, an accomplished pianist and saxophone player. After extensive touring with premier jazz ensembles, Lily has devoted her energy to writing and performing, most recently setting to music poems by immigrant women living in Brooklyn.

Concert takes place at the Brooklyn Society for Ethical Culture, 53 Prospect Park West (at 2nd St.), \$10, doors open at 7:45. Prospect Concerts is a monthly musical fundraising partnership of the Coop and the Brooklyn Society for Ethical Culture.

mar 16
sat 5 pm**Coop Kids Variety Show**

Event takes place at at Old First Church, Carroll St. and Seventh Ave. Entrance on Carroll St. Performers in alphabetical order: Ollie Mae Bailey, Samuel Jackson Bailey, Ava Chilenski, Ybo Engelkes, Noa Epstein, Adam Gottesdiener, Brea Haye, Eli Jort, Antonia King, Abigail Tsion Konigsberg, Leia Aura Konigsberg, Jasper Krents, Asmara Lance, Gianluca Lance, Ronan Meils, Charles Mitkowski, Gaspard Moritz, Ilias Nelson, Isaac

For more information on these and other events, visit the Coop's website: foodcoop.com

All events take place at the Park Slope Food Coop unless otherwise noted. Nonmembers are welcome to attend workshops. Views expressed by the presenter do not necessarily represent the Park Slope Food Coop.

mar 1–apr 19 2019

Norman-Sokoll, Elan Rabiner, Julian Raheb, Lola Sanchez, Banjo Sande, Sylvie Steadman, Adisa Terry, Avery Tsai, Jake Voytko, Alex Watkins, Gus Watkins, Nina Woods. Types of acts include: singing, piano, violin, cello, gymnastics, saxophone, bands, guitar, harmonica, beat-boxing, magic act and jokes. Refreshments for sale. Nonmembers welcome.

Event takes place at Old First Church, Carroll St. & Seventh Ave. Entrance on Carroll St. Admission: \$12 adults; \$7 seniors; \$7 kids 12-18; free kids under 12.

mar 24
sun 12 pm

Buying/Selling Co-ops

This workshop is to help first-time homebuyers and potential sellers learn about the process of buying and selling real estate in New York. We will go over the differences between buying or selling co-op apartments, condominiums, single family homes, multifamily buildings, and new construction apartments. We will talk about how to prepare to buy or sell, making an offer, what happens after your offer is accepted, the length of time it takes to get to the closing table, closing costs, and other topics. **Alfred R. Fuente** is a real estate attorney and a proud member of the Park Slope Food Coop. He, his wife, and their beautiful, amazing one-year-old daughter are happy and grateful to call Park Slope home. Alfred is passionate about practicing law and would like to share his knowledge and experience with other PSFC members.

mar 26
tue 7 pm

New Paradigm Multi-Dimensional Transformation

We will discuss the energy of Shamballa, build vortexes, do clearing meditation, and receive activations calling on the Ascended Masters and Archangels for their healing Love and Light. Join **Esme Carino** for two hours to introduce New Paradigm MultiDimensional Transformation. Carino is a New Paradigm MDT facilitator, a published author and an ancient Coop member.

mar 26
tue 7 pm

PSFC MAR General Meeting



Meeting Agenda to be announced. For information on how to place an item on the Agenda, please see the center pages of the *Linewaiters' Gazette*. The Agenda Committee minutes and the status of pending agenda items are available in the Coop office.

Meeting location: St. Francis Xavier School, 763 President St., between Sixth and Seventh Aves.

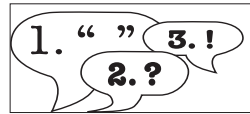
mar 31
sun 12 pm

Sweet Relief Home & Office Organizing

Organize, clear, transform your home, your life. Allow your space support you to thrive! You deserve to be inspired, productive and at peace in your space. You can be free of feelings of overwhelm and shame and have surroundings that support you to live as you wish and know best! In this interactive workshop you'll get perspective and practical strategies, learn how to open your spaces for new possibilities and see that you are not alone. **Shira Sameroff** has been a member of her beloved PSFC for 25 years. Her work has evolved over 25 years of experience with individuals, groups and organizations as a counselor, workshop facilitator, program director, event planner, activist, board president, volunteer coordinator and more.

apr 2
tue 7:30 pm

Agenda Committee Meeting



The Committee reviews pending agenda items and creates the agenda for future General Meetings. Drop by and talk with committee members face-to-face between 7:30 and 7:45 p.m. Before submitting an item, read "How to Develop an Agenda Item for the General Meeting" and fill out the General Meeting Agenda Item Submission Form, both available from the Membership Office or at foodcoop.com.

The April General Meeting will be held on Tuesday, April 30, 7 p.m., at St. Francis Xavier School, 763 President St., between Sixth and Seventh Aves.

apr 4
thu 7:30 pm

Food Class:

Handmade Pasta & Sauce



We will learn the foundation of homemade pasta. First, we will learn how to make two different kinds of dough, one with egg and one without. Then, we will learn the variety of pasta shapes and their names. This will be a

partly hands-on class—participants will get an opportunity to create from the variety of forms. **Chef Bartolomeo** started to work in restaurants since he was 13 years old on his native island of Ischia of Naples, Italy. In his numerous wanderings through Europe, he worked in diverse kitchens and dining rooms with many chefs. Yet the simple, peasant cooking magic of his upbringing never left him. Rustic pasta, humble ingredients and honest cooking.

Menu includes: Eggless Pasta; Egg Pasta; Pasta Sauce with Fresh Tomatoes. This class is vegetarian.

ASL interpreter available upon request, please contact the Membership Office. Materials fee: \$5. RSVPs by March 28 are appreciated, contact bit.ly/FoodClassRSVP. To inquire about leading a Food Class, go to bit.ly/CCCChf1.

apr 5
fri 7 pm

Film Night



Film to be announced.

To book a Film Night, contact Gabriel Rhodes, gabrielrhodes@me.com.

apr 6-7
sat-sun 9 am–7 pm

Food Drive to Benefit CHiPS Soup Kitchen

CHiPS Soup Kitchen, located at Fourth Avenue and Sackett Street, is the recipient of much of our edible but unsaleable perishable food. They also need donations of nonperishable foods. This food will go to CHiPS to help them feed people in the neighborhood who are in need of a nutritious meal. Consider contributing nonperishable foods and commercially packaged foods; canned fish; canned fruits and vegetables; pasta sauce; pasta; pre-packaged rice; pre-packaged beans; canned beans; canned soups; Parmalat milk; dry milk; peanut butter; cooking oil; or boxed raisins. Give donations to the collection table outside the Coop.

still to come

apr 9 *Plow-to-Plate Film*

apr 12 *Wordsprouts*

apr 13 *Cheese Class*

apr 19 *Prospect Concert*

MEMBER SUBMISSION

Three Coops That Forgot What They Were: The New Deal and Rural Electrification

By Ed Levy
Coops didn't begin in the late '60s with bell-bottomed dropouts and tahini. Their history in the U.S. dates back centuries. A forgotten part of that history is the role coops played in rural electrification. Electricity was very slow to spread across the U.S. Until the 1930s, 90 percent of farmers had none at all. Flammable kerosene lamps extended long hours of back-breaking manual labor. With electricity, refrigeration could keep the milk cold; machines instead of hand cranking could separate out the cream; and baby chicks could be kept

warm in their brooder houses. Electrified pumping, welding, shearing, irrigating, sawing, and drilling transformed the farmer's life. Why did it take so long? Utilities making big profits in urban areas had no incentive to run long transmission lines into the countryside. So farmers took matters into their own hands and began not-for-profit cooperatives. In 1937, Congress offered them low-interest loans and technical assistance through the Rural Electrification Act (REA). Within a few years, the REA had helped to found 417 rural electric cooperatives, and by the early '50s, 90 percent of the U.S. rural popu-

lation had electric power. Largely unnoticed, these Depression-era coops persisted, and were left mostly to regulate themselves. Member owners often lost interest in how they were run, as long as the compressors worked. Inevitably, there were abuses.

Choctaw Electric
Choctaw Electric Cooperative (CEC), founded in 1940, began charging so much for power that some seniors had to choose between medicine and their electric bill. Local activists, using Facebook to organize, discovered that beginning in 2008, its CEO Terry Matlock had used the 15,000-member utility as a piggy bank to pay for escort services, European trips, and improvements to his own property, and had received a million dollar "gift" from the board, plunging CEC into debt. Efforts to replace him ran up against the loyalty of his handpicked board. When a recall petition succeeded, the entrenched officials resigned one by one, allowing their corrupt cronies to replace them. Eventually, the reformers won enough seats to change the bylaws. They took back their coop, and the former board members went to jail.

Pedernales Electric
In 1939, aided by a young congressman named Lyndon Baines Johnson, 3,000 Texans in the Hill Country around Austin began the Pedernales Electric Coop (PEC). It now has

300,000 active accounts. But a decade ago, when a member inquired about renewable energy options, he discovered that his coop discouraged green power and that its board was a self-perpetuating cabal, with some officers in power for 40 years. In 2007, reports of excessive compensation galvanized members, and within three years they were able to reform the coop's governance. For the first time in its history, the PEC returned capital credits to its members; committed aggressively to renewables; extended loans to members who wanted to switch to solar and wind; and engaged with retailers to distribute more efficient appliances and lights. PEC meetings are now open, publicly broadcast, and actively seek member input.

Powell Valley Electric
Powell Valley Electric Cooperative (PVEC) arose out of New Deal-era efforts to electrify Appalachia and now serves eight counties of east Tennessee and southwest Virginia.

In 2017, PVEC decided not to notify its 30,000-member owners about the cocktail mix of herbicides it was about to spray under power lines to clear the right of way. Bee colonies were destroyed, fish were killed, organic gardens

were ruined; even schoolyards were doused with the toxic brew. Some angry homeowners pulled guns on the workers tasked with spraying. Transparency didn't exist at PVEC. Board meetings were closed, their minutes unavailable. There were no public meetings, no information on the website, and no way for members to close the wide gap between practice and verbiage about coop principles. Last year, a member committee generated enough member-owner interest to open things up. Reforms to the coop included notification of spraying on a weekly basis and spraying opt-out; monthly open board meetings; expansion of the website from a basic billing portal to an informational resource, and reawakened membership, reflected in a quadrupling of member participation in annual board member elections, compared to the previous eight elections. Founded with a boost from government policy during a progressive era, these three coops are again thriving due to member involvement. For more about them, see "GreenDreams—Pedernales Electric Coop Revolution and Amazing Story of Choctaw Electric Co-op Revolution—We Own It!" on YouTube. ■

Solution to this issue's sudoku puzzle

6	2	5	1	3	7	8	9	4
9	8	3	2	4	5	7	6	1
4	1	7	9	8	6	3	2	5
8	6	4	7	1	2	5	3	9
5	3	2	6	9	8	1	4	7
7	9	1	3	5	4	2	8	6
2	4	8	5	7	9	6	1	3
3	7	6	4	2	1	9	5	8
1	5	9	8	6	3	4	7	2

CLASSIFIEDS

BED & BREAKFAST

BED & BREAKFAST, THE HOUSE ON 3RD ST, serving Park Slope for more than 20 yrs. Large floor-thru, located between Fifth and Sixth Aves. Parlor floor, sleeps 3-4, private bath, deck, AC, WiFi, kitchenette, 12' ceilings! houseon3st.com, or call Jane, 718-788-7171. Grandparents are our specialty.

HOUSING AVAILABLE

PARIS-BASTILLE. SECOND FLOOR. Quiet Courtyard. Fully furnished. Spacious living RM. 1 bedrm, full kitchen. Rental min three months. princetonpopin-court@gmail.com 609-924-2652.

MERCHANDISE-NONCOMMERCIAL

HOOVER "WINDTUNNEL" VACUUM specially designed for allergy sufferers. Works great \$40. New Rival electric can opener. Loads of features EG knife sharpener, auto shut-off, retractable cord, etc. \$12. Pair of KLH model 24 speakers. Good sound. \$60. Sun-

beam toaster \$10. George Foreman grill/panini press \$14. Coffee maker \$10.

SERVICES AVAILABLE

EXPRESS MOVES. One flat price for the entire move! No deceptive hourly estimates! Careful, experienced mover. Everything quilt padded. No extra charge for wardrobes and packing tape. Specialist in walkups. Thousands of satisfied customers. Great Coop references. 718-670-7071.

HAIRCUTS HAIRCUTS HAIRCUTS. Color, low lights, highlights, hot oil treatments in the convenience of your home or mine. Kids \$20+up. Adults \$35+up. I also specialize in autistic and special needs children and adults. Call Leonora, 718-857-2215.

MADISON AVENUE HAIRCUTTER is right around the corner from the Food Coop, so if you would like a really good haircut for a decent price, please call Maggie at 718-783-2154. I charge \$60 Wednesdays through Sundays.

3 GREAT reasons to register for member services!



1 Intelligent Shift Notifications: Receive TEXT or EMAIL alerts for upcoming shifts. ➡

2 Easily available FTOP info: View number of FTOP cycles covered or banked and upcoming shifts scheduled! ➡

3 Avoid surprises at the entrance desk: Check your status before coming to the Coop. ➡

Ready to enroll: Go to foodcoop.com and click on "Member Services" in the upper right-hand corner to get started.

SAFE FOOD COMMITTEE REPORT

Plow-to-Plate Movie Series Presents: "Julia! America's Favorite Chef"

By Adam Rabiner,
Safe Food Committee

Julia Child is number one on Thrillist.com's "The 25 Most Influential TV Chefs of All Time," ranked before Emeril Lagasse, Martha Stewart, Guy Fieri, Gordon Ramsay, James Beard, Mario Batali, and Rachel Ray, not to mention the other 17.

That's saying a lot because Child died almost 15 years ago, before today's celebrity-chef, media-saturated era. But Julia Carolyn Child, who lived to the ripe old age of 91, was already an American Icon in 1978 when many who are now adults first became familiar with her through Dan Aykroyd's hilarious parody of "The French Chef," on *Saturday Night Live*.

"Julia! America's Favorite Chef" is an hour-long biography, part of PBS's American Masters series, *Chef's Flight*, featuring documentaries on famous chefs such as James Beard, Jacques Pepin, and Alice Waters. "Julia!" was co-produced by Robin Hestman, a member of the Plow to Plate Movie Series and Safe Food Committee, who will also be leading the Q & A.

Child was born in 1912 in Pasadena, California of blue blood Presbyterian stock with upper crust New England roots. She was the eldest child of John McWilliams, a stern, conservative Republican banker, "the voice of responsibility," and the former Julia Carolyn Weston, a more freewheeling, warm, funny, and extroverted person. She took more after her mom than her dad.

Child came of age at a time when women, especially those of her class, were expected to marry and not pursue their own careers. However, Julia always felt she had a unique spirit and was meant to do something special with her life. She once admitted that if she had settled with the kind of wealthy, conservative husband her father would have approved of, "I would have become an alcoholic."

But Julia was a late bloomer, and it took many years for her to divine what her spirit meant for her to do. Smith, where she attended college, at that time was little more than a finish-

ing school for young ladies, and she spent her time there having a good time and not distinguishing herself in any way. Afterwards she headed to New York City with its "endless possibilities," continued to party, but failed to land her dream job at the *New Yorker*, write her novel, or kindle any passion, though she did land a job writing ad copy for a furniture store, W. & J. Sloane.

Child's "a-hah" moment occurred years later, over lunch at Hotel de La Couronne, France's oldest restaurant. She loved the entire meal, savoring the oysters and duck over her glass of local white wine, but was particularly enthralled by the classic French dish, Sole meuniere. She was captivated not just by the food, but by the elegant, ritualistic formality of the experience, the sommelier who helped her choose her drink, the uniformed waiter who arrived at the table to debone her fish.

In this film as in the 2009 drama, "Julie & Julia," we see Child's courtship and long happy marriage to Paul Child, a free-spirited artist credited with much of her success. He supported her desire to attend the famous Cordon Bleu cooking school in Paris (a blessing with some degree of self-interest: a poor cook before her training, she once exploded a duck). Although the head of the school felt she had no natural talent, she received her certificate in 1957.

Child's lack of "natural talent," did not hold her back. More likely, it influenced her to become a teacher and ensure that her two volume, 726-page, encyclopedic *Mastering the Art of French Cooking*, co-written with Frenchwomen Simone Beck and Louisette Bertholle, contained detailed, step by step, instructions. Her goal was to take the mystery out of haute cooking; she always felt that if she could do it, you could too. The ultimate success of the first volume, published in 1961 after years of testing, writing and initial publisher rejection, launched her career in early television.

Child was 49 when she walked into the young WGBH-TV public television

studio in Cambridge, Massachusetts in 1962 to film the black and white pilot of the show Aykroyd made fun of. In an era when the food industry, media, and popular culture preached the convenience of frozen meals and the bondage of house-keeping, proto-feminist Child was enthusiastically demonstrating that cooking could be fun and the kitchen an acceptable place to spend some time.

"The French Chef" ran for 10 seasons, airing its final episode in 1973. However, Child remained on TV well into her 80s, starring in the 1990s shows *Cooking with Master Chefs*, *In Julia's Kitchen with Master Chefs*, and as late as 1999, *Julia and Jacques Cooking at Home*. Child died on August 13th, 2004, just two days shy of what would have been her 92nd birthday.

This documentary makes abundantly clear why Child deserves her Number One Thrillist.com ranking and tribute:

"Child is now, and always shall be, the first name that comes to mind when you think of a TV chef, a woman who was teaching Americans the virtues of then-untenable haute French cuisine before Guy Fieri started frosting his tips... Even 13 years after she went on to the big kitchen in the sky, her presence is felt every time a cookbook goes to print or cameras roll in a kitchen." ■

See upcoming events, past reviews and a comprehensive list of films shown at www.plowtoplatefilms.com, which can now also be reached via a link on the Park Slope Food Coop's home page at www.foodcoop.com.

Julia! America's Favorite Chef will be presented on Tuesday, March 12, 7 p.m. at the Park Slope Food Coop, 782 Union St., 2nd floor. Free and open to the public. Refreshments will be served.



To Submit Classified or Display Ads:

Ads may be placed on behalf of Coop members only. Classified ads are prepaid at \$15 per insertion, display ads at \$30. (Classified ads in the "Merchandise-Non-commercial" category are free.) All ads must be written on a submission form. Classified ads may be up to 315 characters and spaces. Display ads must be camera-ready and business card size (2" x 3.5" horizontal).

Submission forms are available in a wallpocket near the elevator in the entrance lobby.

TECH HELP

Mac, Windows, phones, tablets and more.....

www.tech11215.com

Call Dan: 347-954-9353 • info@tech11215.com

BROOKLYN

Camp
Common
Ground

Family Camp
in Vermont

www.cgcvt.org



Contact me to
accomplish all your
real estate goals. As
your neighborhood
real estate expert, I
would be happy to
help you.

triplemint.



MARINA SINEBOK

Licensed Real Estate Salesperson
marina@triplemint.com • 917.865.1785



HOST OUR INTERNATIONAL TEEN STUDENTS

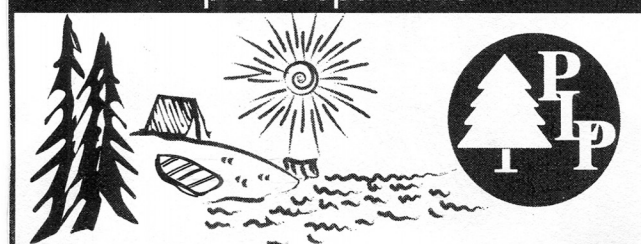
at your Brooklyn home this coming
Summer (2019) and earn up to \$2,000 a month.

For more information contact
carla@brooklynschooloflanguages.com
or at (347) 763-6903

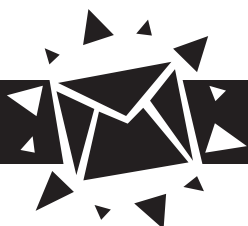
Brooklyn School Of Languages - 16 Court St, Brooklyn, NY 11241

BrooklynSchoolOfLanguages.com
[@brooklynschooloflanguages](https://www.instagram.com/brooklynSchoolOfLanguages)

Got Lake?
pinelakepark.info



LETTERS TO THE EDITOR



SERVICE DOGS

HI,

Recently I have noticed a disturbing trend of people with service dogs (or at least service dog harnesses) that don't appear to be actual service dogs in the Coop. Clearly one can't be sure whether a service dog is a real service dog just by the outside appearance of the service dog owner. That said, one can buy a service dog harness off any number of online retailers with no requirement to prove that the dog is a genuine service dog. Many small children and others are scared of dogs so the Coop rule of only genuine service dogs makes sense and is correct. But, unfortunately people have a habit of taking advantage! I would be extremely surprised if the two people I saw with

their dogs in service dogs harnesses had real service dogs. Of course you shouldn't confront people about this as the chance of harassing a legitimate owner of a service dog is high. But this is a real problem that needs to be addressed. It should be possible to add a flag to a person's account to check when entering the Coop if they have a legitimate service dog. It isn't fair to the Coop that people take advantage of this and use fake service dog harnesses.

Kind Regards,
Tristan Murphy

DISAPPOINTED BY GM PHOTOS

TO THE EDITOR:

I was disappointed and dispirited reading "Coop

Comedy Kicks Off Wide-Ranging General Meeting."

Four women were quoted in the article yet it is accom-

panied by photos of five white men. This is neither good optics or messaging. I am sure it was an oversight but please

make better efforts to represent the Coop's diversity in your photo spreads.

Mitzie Rothzeit

THANK YOU!

Thank you to the following members for referring friends who joined the Coop in the last four weeks.

Atossa Abrahamian	Rebecca Davis	Erin Lee	Anh-Hao Phan
James Altman	Cosmo Di Giulio	Margie Lempert	Eugene Rasporskiy
Olivia Ascione D'Elia	Carla Duarte	Lydia Lichtiger	Erica Razook
Sandrine Asmani-Allen	Davis Duffield	Marina Litvak	Ikaika Regidor
Anna B.	Soffiyah Elijah	Christine Liu	Jennifer Robertson
Carolina Baizan	Emily	Lola Lorber	Kaitlin Roh
Nicole Baum	Grace Ezzell	Alexandra Lunn	Elda Ryan
Philip Bayer	Alison Fichera	Marina	John Ryan
Martin Beauchamp	Andrew Fine	Mackenzie Martin	Emilia Sattari
Aline Bessa	Noa Fort	Maya	Shelby Saucier
Rebecca Blady	Jack Glottman	Paul McMahon	Gavin Schalliol
Matteo Boffo	Nicole Gorton	Ella Joy Meir	Kim Skadan
Julia Bosson	Courtney Held	Joy Millman	Eileen Smiley
Elsa Brute de Remur	Adam Hill	Joshua Milowe	Rebekah Smith
Anita Bushell	Jerald Isseks	Miriam	Jennifer Snow
Bohdan Bushell	Mallory Jacobs	Ann Tyler Moses	Aaron Streiter
Alexia C.	Susan Karwoska	Kate Newburger	Aliza Theis
Sarah Case	Katherine	Victoria Olson	Eric Wilson
Nerea Castell Sagues	Edward Kaufmann	Oren	Dan Wolkowitz
Kathleen Clark	Issisa Komada-John	Meredith Padgett	Elaine Yao
Sean Cortes	Jonathan Landau	Laura Pfeffer	Amy Zion
Catherine Crawford	Rebekah Laskin	Hang Pham	

EXCITING NEW WORKSLOT OPPORTUNITY!

The Coop is seeking five members to serve on the Pension Advisory Committee ("PAC"). The PAC will represent the interests of the Membership and Staff by monitoring the overall performance of the fund and maintaining regular communication with the Pension Plan Trustees.

This Committee, which will also include two members of the paid Staff, will provide ongoing education and performance reports to the Membership at General Meetings and through articles in the Linewaiters' Gazette. Portfolio decisions, selection of Trustees, and the hiring of the Plan Investment Manager or Plan Actuaries are not under the PAC's purview.

Term lengths: Members will be elected at a monthly General Meeting. The three members receiving the highest vote counts when will receive three-year terms. The members receiving the next two highest vote counts will receive two two-year terms. Subsequent terms will be three years.

We urge you to apply if you have these qualifications:

Coop Experience

- Minimum five years of Coop membership immediately prior to joining the committee;
- An excellent attendance record in your Coop work slot with minimal absences per year

Professional Experience

- Minimum three years relevant professional experience in at least one of the following:
 - Pension fund management, institutional investment advising, or portfolio management
 - Chartered Financial Advisor (CFA)
 - Certified Financial Planner (CFP)
 - Volunteer at a non-profit/educational/religious institution or labor organization where you interface(d) with endowments and/or engage(d) in long-term financial planning on a large scale
 - Journalists, educators or graphics specialists who focus on the financial sector

Core Qualities

- Effective verbal and written communicator
- Ability to distill and disseminate complicated concepts to audiences of all levels
- Skilled in collaborative processes
- Excellent time management and organization skills

To apply, please complete this form <http://bit.ly/CoopPAC> and forward your professional resume, cover letter and one reference letter to:

PACselection@gmail.com

We are seeking an applicant pool that reflects the diversity of the Coop's membership.

Coop Job Openings:
Part-Time Receiving Coordinators
Sunday/Monday or Saturday/Sunday

Description:

All Receiving Coordinators ensure the smooth functioning of the Coop.

- Facilitate and supervise the continual stocking of the store
- Train working members how to stock and complete projects
- Communicate with Squad Leaders and squads about priorities
- Sustain knowledge about products and inventory
- Answer members' questions
- Respond to physical plant and refrigeration issues

Part-time Receiving Coordinators are generalists who work with staff and members to stock the Coop. They support the Receiving and Food Processing squads.

The ideal candidate will:

- enjoy working with people and crowds
- be an excellent team player with strong communication skills
- have ability to teach, explain procedures, give feedback
- be able to evaluate Coop needs, prioritize tasks and delegate work
- be comfortable with computers (Macs preferred)
- experience working in a grocery store is a plus

Hours: 16 hours. 2 days per week. Sunday/Monday or Saturday/Sunday.

We are looking for candidates who strongly desire a part-time schedule for the foreseeable future. Ability to occasionally work another shift during the week is a plus. Applicants must be prepared to work during holidays, the Coop's busiest times.

Wages: \$28.12 per hour

Benefits: Paid safe and sick leave. Transit checks.

Requirements:

Candidates must be current members of the Park Slope Food Coop for at least six months immediately prior to application.

Applicants must be able to:

- lift up to 50 pounds
- reach, crouch, bend, stand, climb stairs and work for hours in walk-in coolers and freezers
- work with and around common allergens including nuts and dust
- work in noisy, hectic surroundings

How to Apply:

We strongly encourage candidates to work at least one Sunday afternoon Receiving shift. When at Coop, please introduce yourself as an applicant to one of the Receiving Coordinators. Please indicate whether you are available to work the Sunday/Monday position or the Saturday/Sunday position or both.

Please attach resume and cover letter as single document and submit to:

<https://bit.ly/2Trtfzv>

Applicants will receive acknowledgment of application via email. Do not call the Membership Office to check on the status of application. Applications will be reviewed on a rolling basis until position is filled. If you applied to a previous Coop job offering, please re-submit your materials.

We are seeking an applicant pool that reflects the diversity of the Coop's membership.